

SPECIFICATION CODE:	55422.SID.FIN.SPEC.doc	PRODUCT TITLE:	The Ultimate Sticky Toffee Pudding Gluten Free (1 x 12 portions)
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PRODUCT SPECIFICATION

COMPANY NAME:	C D T Sidoli (Welshpool) Ltd	TELEPHONE NUMBER:	01938 555 234
COMPANY/ PRODUCTION UNIT ADDRESS:	Henfaes Lane Welshpool Powys SY21 7BE	FAX NUMBER:	01938 555 013
		E-Mail ADDRESS:	sales@sidoli.co.uk

ORIGINATION DATE:	12/02/16	REVISION DATE:	19/05/22	REVISION NUMBER:	09
				TEMPLATE NUMBER:	410
PRODUCT CODE:	55422	INNER BAR CODE:	Not applicable	OUTER BAR CODE:	5015091554221
PRODUCT TITLE:	THE ULTIMATE STICKY TOFFEE PUDDING GLUTEN FREE				
PRODUCT DESCRIPTION:	Individual portions of sponge pudding studded with dates with a sticky toffee flavour sauce topping. Packed 1 x 12 puddings per outer case.				
INGREDIENT DECLARATION: (In descending order)	Water, dates (12%), sugar, flour blend (rice, potato, tapioca, maize, buckwheat), golden syrup, muscovado sugar, glucose syrup, EGG, whipping cream (MILK), butter (MILK), margarine (palm oil, rapeseed oil, water, emulsifier (mono- and diglycerides of fatty acids), natural flavouring), raising agents (monocalcium phosphate, potassium hydrogen carbonate, calcium carbonate, sodium bicarbonate), modified maize starch, natural flavouring. **CAUTION: May contain traces of fruit stones / particles ** MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGEN: NUTS NUTRITION: Typical values, 100g contains: Energy 1237kJ/294kcal, Fat 10.1g (of which saturates 5.0g), Carbohydrate 49g (of which sugars 37g), Fibre 1.0g, Protein 1.7g, Salt 0.40g.				

TOTAL SHELF LIFE:	24 Months from date of manufacture	SHELF LIFE INTO DEPOT:	8 Months (minimum)
COUNTRY OF ORIGIN:	Produced in the U.K	EEC CODE:	Not applicable.
MINIMUM NET CASE WEIGHT:	12 x 160g	MAXIMUM GROSS CASE WEIGHT:	2.800kg
UNITS PER PACK:	1	PACKS PER CASE:	1 x 12
PORTIONS PER CASE:	1 x 12 PORTIONS		
STORAGE:	At or below minus 18°C (0°F)	PRODUCTION CODE:	4-digit code (Year, 3 digit Julian calendar code)
HANDLING INSTRUCTIONS:	Re-heat prior to serving.		Not applicable.
DEFROSTING INSTRUCTIONS:	Not applicable.	RE-HEATING INSTRUCTIONS:	Re-heat prior to serving. Remove plastic wrapper and place container on a plate. Microwave from frozen on full power for approximately 65 seconds (850-watt microwave). Allow to stand for 5 seconds. Invert pudding on a plate. Remove any excess sauce from the container using a spoon if required.

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SUPPLIER, RECIPE & NUTRITIONAL INFORMATION

SUPPLIER DETAILS & RECIPE FORMULATION: C D T Sidoli (Welshpool) Ltd reserve the right to keep all recipe formulations confidential and change ingredient suppliers, as the result of fluctuations within ingredient market trends and costs. We will ensure that the products' quality will not be affected and that ingredient declarations will be correct.

DIETARY & INTOLERANCE DATA

No	Does this product contain:	Yes	No	Comments
1	MRM / MSM (Mechanically Recovered / Separated Meat)		✓	
2	Lactose / Milk / Dairy Products & all forms of Derivatives	✓		Butter, whipping cream
3	Animal Products (Meat & Meat Products)		✓	
4	Gelatine (State Source & Country of origin)		✓	
5	Beef / Beef Products (Meat & Meat Products)		✓	
6	Pork / Pork Products (Meat & Meat Products)		✓	
7	Fish / Marine Products		✓	
8	Shellfish		✓	
9	Poultry / Poultry Products (Meat & Meat Products)		✓	
10	Egg / Egg Products	✓		Liquid pasteurised whole egg
11	Wheat / Wheat Derivatives	✓		glucose syrup <20 ppm
12	Rye / Barley / Oats / Oat Bran		✓	
13	Soya / Soya Derivatives		✓	
14	Maize / Maize Derivatives	✓		Maize, modified maize starch, glucose Syrup
15	Genetically Modified Material		✓	"Non G.M"
16	Gluten		✓	
17	Artificial Colours		✓	
18	Azo Dyes		✓	
19	Natural Colours		✓	
20	Artificial Flavours		✓	
21	Natural Flavours	✓		Natural

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DIETARY & INTOLERANCE DATA (Continued)

No	Does this product contain:	Yes	No	Comments
22	Artificial Preservatives		✓	
23	Preservatives		✓	
24	Additives	✓		E1422, E471, E341, E501, E170, E500ii
25	Added Salt		✓	
26	Added Sugar	✓		Sugar, golden syrup, Muscovado sugar
27	Peanuts		✓	
28	Tree Nuts (Whole / Pieces)		✓	<i>See Intolerance Group Suitability Data for Nut Allergy Sufferers. (no:42&43)</i>
29	Tree Nut Oils / Derivatives		✓	<i>See Intolerance Group Suitability Data for Nut Allergy Sufferers. (no:42&43)</i>
30	Seeds (excluding spices)	✓		Dates
31	Irradiated Foodstuffs		✓	
32	Alcohol (State abv%)		✓	
33	Sulphur Dioxide		✓	
34	Coconut / Coconut Derivatives		✓	
35	Origin of Vegetable Contents / Derivatives	✓		Palm oil, Rapeseed oil, E471

INTOLERANCE GROUP SUITABILITY DATA

No	This Product is Suitable For:	Yes	No	Comments
36	Vegetarians	✓		
37	Vegans		✓	Dairy & egg content
38	Ovo-Lacto Vegetarians	✓		
39	Coeliacs	✓		See gluten free policy
40	Lactose Intolerants		✓	Dairy content
41	Diabetics		✓	Contains sugar in at least one form.
42	Nut Allergy Sufferers		✓	This product may not contain actual nuts and/or nut derivatives. However, as we process and handle nuts on site we can not, therefore, guarantee any of our products to be nut free, as they may contain trace elements of nuts.
43	Allergen statement	<i>MADE IN A FACTORY THAT ALSO HANDLES THE FOLLOWING ALLERGENS: NUTS</i>		

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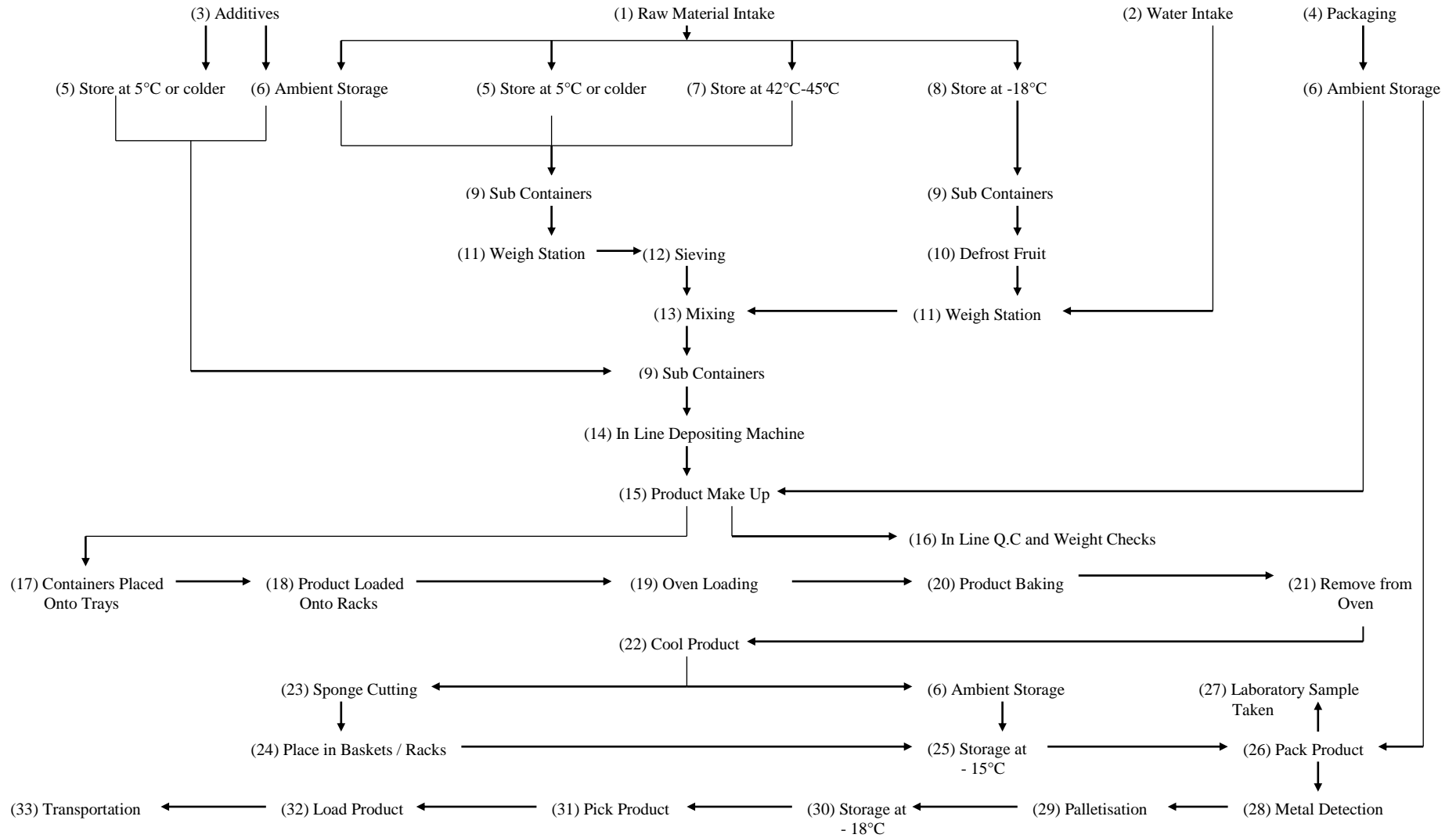
SUBJECTIVE QUALITY STANDARDS

(Physical Attributes / Sensory & Physical Description / Characterising Features / Organoleptic Assessment)

CATEGORY	CHARACTERISING FEATURES (From the bottom to the top – when ready to serve)
OVERALL APPEARANCE / VISUAL: <i>Variable Criteria:</i>	Individual portions of sponge pudding studded with dates with a sticky toffee flavour sauce topping. Product must be free from visible contaminants that are classed as foreign bodies. Extraneous matter may be unavoidable, but will be kept to a minimum. Over weights will be accepted. Sponge and sauce depths will vary to produce a “home made” appearance effect.
COLOUR: <i>Pudding:</i> <i>Variable Criteria:</i>	Colours to be consistent with each delivery. Shaded light to mid brown sponge with dark brown dates. Golden brown sauce. Colours may vary due to the nature of the manufacturing & baking process, but will be kept to a minimum.
TEXTURE: <i>Pudding:</i> <i>Variable Criteria:</i>	The textures of the products components are to be consistent with each delivery. Moist close sponge with textured dates. Sticky, glutinous sauce. No variable criteria.
FLAVOUR / ORGANOLEPTIC / TASTE: <i>Pudding:</i> <i>Variable Criteria:</i>	The product must be free from taint. Flavours are to be consistent with the product description and each delivery. Sweet sponge with dates. Sweet toffee flavour sauce. No variable criteria.
ODOUR / AROMA: <i>Variable Criteria:</i>	The product must be free from off odours, be consistent and typical of the product’s description, for each delivery. No variable criteria.

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PROCESS FLOW DIAGRAM



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QUALITY / PROCESS CONTROL / CRITICAL PERAMETERS

Process Stage	Checking Frequency	Process Target	Minimum Tolerance	Maximum Tolerance	Corrective Action if Outside Tolerance	Person Accountable
Raw materials	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Cream	Weekly	35-41% fat	35% fat	41% fat	Return to Supplier	Purchasing Department
Cream	Each delivery	Micro Analysis	As Supplier Spec	As Supplier Spec	Re-pasteurise	Purchasing Department
Colours & flavours	Each delivery	Micro Analysis	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Packaging	Each delivery	As Supplier	As Supplier Spec	As Supplier Spec	Return to Supplier	Purchasing Department
Batch ingredients	Each batch	As recipe	No Tolerance	No Tolerance	Re-weigh	Production Personnel
Sieving of powdered ingredients	Continuous	2mm square mesh	No Tolerance	No Tolerance	Re-place sieve	Q.C & Production Personnel
Sauce deposit weight	Start-up & Every ½ hour	65g	No Tolerance	75g	Re-weigh / adjust deposit	Q.C & Production Personnel
Sponge deposit weight	Start-up & Every ½ hour	120g	No Tolerance	135g	Re-weigh / adjust deposit	Q.C & Production Personnel
Baking Temperature	Each batch	150°C	150°C	155°C	Adjust temperature setting	Production Personnel
Baking Time	Each batch	75 Minutes	75 Minutes	80 Minutes	Adjust time setting	Production Personnel
Baking Temperature	Each batch	Minimum Core Temperature	80°C	100°C	Adjust temperature setting	Production Personnel
Organoleptic	Each batch	Free from taint	No Tolerance	No Tolerance	Reject	Q.C & Production Personnel
Product make up	Continuous	As description	No Tolerance	No Tolerance	Reject	Production Personnel
Check weighed	Start-up & Every ½ hour	185g	160g	200g	Reject under weights / adjust deposit	Q.C & Production Personnel
Microbiological analysis	Each batch	As page 7	As page 7	As page 7	As page 7	Laboratory Personnel / Technical Manager
Metal detection	Continuous	2mm ferrous/2.5mm non ferrous 3mm stainless steel	No Tolerance	No Tolerance	Reject	Q.C & Production Personnel
Metal detector	Hourly	2mm ferrous/2.5mm non ferrous 3mm stainless steel	No Tolerance	No Tolerance	Retest previous hours production	Q.C & Production Personnel
Case count	Continuous	1 x 12 puddings	No Tolerance	No Tolerance	Correct	Production Personnel
Production code	Continuous	4-digit code (Year, 3 digit Julian calendar code)	No Tolerance	No Tolerance	Correct	Production Personnel
Best Before Date	Continuous	24 months from date of manufacture	No Tolerance	No Tolerance	Correct	Production Personnel
Bulk freezer temperature	Minus 18°C or colder	9 x daily	Minus 15°C	Minus 23°C	Contract engineer called	Q.C & Production Personnel

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FACTORY QUALITY ASSURANCE CHECKS

Check	Frequency	Standard	Corrective Action When Required	Person Accountable
Glass Substitutes Audit	Monthly	Damages / Breakages Reported	Damages / Breakages Addressed	Q.C Personnel
Pest Control	12 routine & 4 technical visits per annum	Special Reporting Service	As recommended by Contractor	Technical Manager
Scales / Balance Log and Calibration Record	Weekly	Various, according to scales capacity (+/-1g / 5g)	Recalibrate scale / balance	Q.C. Personnel
Thermometers & Probe Calibration Record	Monthly	+/- 1°C	Recalibrate	Q.C Personnel
Quality Control Check	Daily	In house	Address immediately	Q.C Personnel
Hygiene	Daily	As cleaning schedules	Re-clean	Hygiene Supervisor
Random Product Taste Panel	Each batch	As set quality parameters	Assess and quarantine / release as necessary	Technical Manager/ Q.C Personnel

MICROBIOLOGICAL STANDARDS

Test	Incubation Temperature	Incubation Period	Acceptable Limit	Rejection Limit	Action When > Rejection Limit
Enterobacteriaceae	37°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
E. coli	44°C	24 Hours	<10 cfu/g	>10 cfu/g	Quarantine & retest 3 times. Release / reject
Total Viable Count	30°C	48 Hours	<100,000 cfu/g	>100,000 cfu/g	Quarantine & retest 3 times. Release / reject
Staphylococcus Aureus	37°C	48 Hours	<20 cfu/g	>20 cfu/g	Quarantine & retest 3 times. Release / reject

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PACKAGING

Immediate / Inner:		
Material / Grade	Dimensions	Weight (per unit)
C Pet round plastic container	Diameter 107.5mm, (H) 60mm	10.6g (x 12)
Perforated Flow Wrap	(L) 400mm x (W) 360mm	1.7g (x12)
P.E coated food grade layer pad	(L) 300mm, (W) 200mm	15.0g (x 1)

Secondary / Outer:		
Material / Grade	Dimensions	Weight (per unit)
Cardboard 135K/85B/130T	(L) 329mm, (W) 221mm, (H) 140mm	137g (x 1)
Self adhesive label (black on white)	140mm x 214mm	2.8g (x 1)

Transit:		
Material / Grade	Dimensions	Weight
Plastic Stretch wrap	Variable / not applicable	Variable / not applicable

PALLET CONFIGURATION

Units per outer case	12
Cases per layer	15
Layers per pallet	10
Total cases per pallet	150

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DECLARATION

This product specification is the property of C D T Sidoli (Welshpool) Ltd and should not be disclosed to a third party without prior written notice from an authorised member of C D T Sidoli (Welshpool) Ltd.

C D T Sidoli (Welshpool) Ltd reserve the right to change specifications of own label product as required.

The manufacture, primary processing, packaging and storage operations described within this specification are in accordance with all appropriate U.K and E.U food, hygiene packaging, weights & measures and trades description legislation, in operation at the current time.

This specification will supersede all previous specifications, for this product, supplied. If you do not respond in writing within the next 14 days, we will acknowledge this as your full acceptance of the details contained within this product specification.

Signed on behalf of:	C D T Sidoli (Welshpool) Ltd
Signature:	JA Williams
Name of Person Signing:	Jackie Williams
Title:	Specification Technologist
Date of Signing:	19.05.22